



PREVENTIVE MEDICINE  
ENVIRONMENTAL  
HEALTH SERVICES

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<http://www.crdamc.amedd.army.mil/newSite/prev-med/enviro-hel.asp>



### Courses Offered

#### *Basic Food Safety Class:*

At the Oveta Culp Family Readiness Center once a month during FRG Marathon or [online](#)

#### *Intermediate Food Safety Class:*

[Online](#) starting 1 March 2012..

To schedule hands on classes and training call or [email](#)

#### *Advanced Food Safety Course:*

At our West Ft Hood office the third Thursday of every month but call to confirm.

This two day course, will be conducted every third week of the month starting Tuesday from 0900-1600 and Wednesday from 0900-1430

Registration for the Quartermaster Advanced Food Safety online course may be completed by calling EHS.

Your AKO email address is required.

You must make a score of 75 to pass.

# Food Safety

## Class and Certification Information

### Food Safety Information and Requirements

#### Bake Sales and Hot Dog Sales:

Environmental Health Services requires that everyone at the sale have the Basic Food Safety Course certification. An application for request to operate a temporary food booth must also be submitted at least ten days before event. A permit will be issued when all requirements in accordance with TB MED 530 are met. Food safety certificates and permit must be present and available for review the day of the event. All bake sale items should be individually wrapped. Volunteer workers must have easy access to a hand washing facility and covered garbage cans. Workers must wear gloves and head gear to



cover hair. Workers are not allowed to wear sleeveless shirts but minimal jewelry may be worn. Ample supplies of sanitizing solutions and hand sanitizers must be available for cleanup. A placard or information sheet must be displayed letting customers know the sale items are home baked in a kitchen not inspected by Preventive Medicine, Environmental Health and whether any of the baked goods being sold have peanuts, peanut butter or peanut oil in them.

When selling hot dogs make sure the sale site is on concrete or pavement and with an overhead cover. Hot dogs may be served with chili and cheese as long as the chili and cheese are from commercially canned containers. Single service catsup, mustard, and relish may also be provided.

A thermometer that monitors hot dog temperatures must be present and used at the sale site. Thermometer must be one that reads temperatures from zero to 220 degrees Fahrenheit. Coolers to keep hot dogs cold until cooked must be used. Any leftover cooked hot dogs must be disposed of. Always have sanitizing solution on hand for sanitizing utensils and clean up.



#### Potentially Hazardous Foods:

Sales of hamburger, chicken, eggs, turkey, beef, and pork requires that at least one person have the Advanced Food Safety Certification and all helpers at the sale must have the Intermediate Food Safety Certification.

The following requirements must be met to sell the foods listed above: The sale must be conducted in an enclosed structure with hot and cold running water, refrigeration, a means of cooking and maintaining cooked items hot, a three-compartment sink, and a dedicated hand washing sink. Thermometers, gloves, head gear, and covered garbage cans are also required.

#### Application and Permit for Sales:

Any group operating a temporary food site on Fort Hood must submit an [application for permission to operate a temporary food establishment form](#) to EHS. This form must be sent via email or fax to our office at least ten days ahead of planned event.